

Kegger's Slow Cooker Super Bowl Buffalo Chicken Meatballs

Ingredients:

1 lb. ground chicken
¾ c bread crumbs
1 large egg
1 tsp. chives, plus more for garnish
1 tsp. cayenne
Kosher salt
Freshly ground black pepper
5 tbsp. unsalted butter, melted
7 tbsp. hot sauce, such as Frank's
1 tsp. Worcestershire sauce
½ tsp. garlic powder
Blue cheese dressing or sour cream for dipping



Directions

Preheat oven to 400 and line a large baking sheet with parchment paper. In a large bowl, mix chicken with bread crumbs, egg, garlic, chives and cayenne until completely combined. Season with salt and pepper.

Roll mixture into 20 meatballs, around two tablespoons chicken per ball. Bake until firm, about 5 minutes. Transfer to slow cooker.

In a medium bowl, mix melted butter with hot sauce and Worcestershire sauce. Whisk to combine and pour over meatballs. Place lid on slow cooker and cook on low for 2 hours.

Serve with a drizzle of blue cheese or sour cream and chives for garnish.

This is recipe was submitted by Kim Eggers, Safety Coordinator.

If you have a recipe you would like to share please email it to
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